# ADDENDUM TO COMMERCIAL KITCHEN RENTAL AGREEMENT

#### 1. RENTAL PERIOD:

a.	COMN	MENCE	MENT	<b>OF</b>	LEA	SE
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(1) if Rental is a One-Time Use, then R	Renter shall have access to the Facility for commercial					
kitchen on						
(2) if Rental is for weekly use, then Renter shall have access to the Facility for commercial kitchen						
use commencing	and continuing on a weekly basis unless terminated by the					
Club or cancelled by the Renter as specified in the above Agreement.						

#### **b. DATE/TIMES OF PERMITTED USE**

Renter shall have the right to use the Facility as specified in the attached Rent Rider. Renter may request to extend hours (earlier or later) from the Rental Manager. If extension is approved, Renter shall pay rent as specified in the Rent Rider.

### 1. APPLIANCE USEAGE:

### a. REFRIGERATOR

- (1) Renter may use the refrigerator in the kitchen during the times of permitted use or approved extension.
- (2) Renter shall remove all items in the refrigerator after the time of permitted or approved extension on the last of the Renter's work week.

## b. STOVETOP/GRIDDLE/OVEN

- (1) Renter may use the stovetop, griddle, and/or oven during the times of permitted use or approved extension.
- (2) Renter shall ensure that the vent fan is on during the use of any of the above.

## c. SCULLERY/DISHWASHER

(1) Renter may use the scullery to include the dishwasher during the times of permitted use or approved extension. Renter must receive orientation on the operation of the dishwasher from the Club prior to initial use.

### 1. GENERAL USEAGE:

#### a. CLEANING

- (1) Renter shall remove all of Renter's utensils and any personal items not stored in the assigned cabinet from the Facility each day after the time of permitted use or approved extension.
- (2) Renter shall ensure the Facility to include any appliance used (refrigerator, stovetop, griddle, oven, dishwasher) is reasonably cleaned each day after the time of permitted use or approved extension.
  - (3) To prevent the spread of bacteria/viruses, Renter shall wipe down all surfaces used with a disinfectant (3/4 cup bleach in a gallon of water recommended) each day after the time of permitted use or approved extension.

## **b. SECURING THE BUILDING**

- (1) Renter shall ensure all gas appliances (to include the vent fan) are off and all lights (to include the vent lights) in the Facility are off each day after the time of permitted or approved extension. Renter shall ensure all exterior doors used are closed and locked.
- (2) If Renter is to briefly leave the Knights Club Hall premises unattended by Renter or employees, no matter how brief, the Renter shall ensure that all cooking appliances are turned off (vent fan may be left on) and all doors used shall be closed and locked.

Renter Initial:	Date:	Rental Manager Initial:	Date: